

ONLY FROM

nemco[®] | FOOD
EQUIPMENT

The PaniniPro™ High-Speed Sandwich Press

Serve crispy, melty sandwiches in
less than 60 seconds!



Buy once. Buy the original.
Always look for this mark of quality



Hot-Selling Sandwiches— Super-Fast!

Strike while the sandwich market is hot with Nemco's PaniniPro™ high-speed sandwich press.

A patented heating design combines conduction and microwave technology to heat the protein and crisp the bread at the same time—so, you can serve memorable signature sandwiches in just 60 seconds or less!

One-Step Heating. One Small Footprint.

Conventional panini presses involve a two-stage, protein-preheat process that requires an investment in two devices and leaves your customers waiting. Nemco's PaniniPro™ cuts out the preheat middleman—saving time, space and money.

- A patented conduction and microwave technology system heats the protein and toasts the bread at the same time, for a superfast, super delicious grilled-sandwich effect.
- Compact, narrow design fits virtually any counter space, enabling even the smallest kitchen to expand into the big business of specialty hot sandwiches.

'Programmed' to Build Your Brand

Dual heating for speed is only the half of it. Pre-programmed menus make it easy to deliver sandwich consistency, no matter how experienced the operator.

- Electronic push-button controls—programmed to your sandwich-heating specs—take all the guesswork out.
- Automated features simplify operation:
 - To promote safety, the cover must come down for the microwave heating to start.
 - To prevent overheating, the cover automatically pops up and sounds a beeper at the end of the heating cycle.
- Stand-by mode saves energy when not in use.

Keeps Your Sandwich Register Ringing

While the performance impresses your customers, the reliability means you'll never have to say, "Sorry, no paninis today."

- Microwave heating from the sides and aluminum upper and lower heater plates provide exceptional durability and menu flexibility.
- All food contact surfaces feature a tough non-stick coating.
- Stainless steel outer construction is wipe-down easy to clean.
- 4-inch stainless-steel legs provide high clearance for easy counter cleaning and their rubber feet provide slip-resistant stability.



Every PaniniPro™ includes a spatula that's both flexible and durable, yet won't harm the integrity of the plates' nonstick coating.

Suggested Uses:

This compact workhorse brings a whole new dynamic to sandwich shops, coffee shops, c-stores, fast-casual chains and other retail food operations looking to capitalize on the hot-sandwich trend. It takes little time and space to expand your menu and serve toasty paninis, ciabatta-bread sandwiches, flatbread sandwiches, quesadillas, burritos, breakfast sandwiches, Cuban wraps and more.



Change Your Sandwich Menu with Ease—Every unit comes with a flash drive and a user-friendly software capability that makes it simple to change the heating-cycle-programs in tandem with your ever-evolving sandwich menu.



Mushroom & Veggie on Ciabatta

Ventless Certified NO HOOD REQUIRED!

NEW! Redesigned microwave system—Improves energy distribution for a 20% reduction in already super-fast cook times

Stainless-steel construction is commercial tough and super easy to keep clean

Top and bottom plates are available with either grooved or flat-surfaces. Specify the configuration you prefer (unit shown with flat top and flat bottom)

Both the upper and lower plates can be independently set to temperatures of up to 500° F

NEW! Easy maintenance reminder—Clearly communicates to staff the daily filter-cleaning process necessary for optimizing performance life

Engineered nonstick coating, applied to all food-contact surfaces, makes sandwich flipping & handling easy and simplifies cleanup

NEW! Slip-resistant rubber feet—Grip the counter surface to prevent the unit from sliding during use

A spring-loaded upper plate moves to ensure uniform plate-to-food contact with sandwiches of variable thickness

NEW! Auto-lock lid—Uses magnetics to finish closure of the lid and securely latch it shut, with minimal user effort

To maximize your productivity, the 110 square-inch (10.5" x 10.5") heating surface accommodates four standard-sized Texas toast sandwiches

8 push-button electronic controls and digital display, make operation extremely simple

Heavy-duty stainless-steel legs provide 4 inches of counter clearance for easy cleaning

NEW! Double-panel service access—Technicians can now reach internal components from both sides, shortening downtime in a rare service event



Turkey Panini on Marble Rye



Sausage & Egg Muffin



Chicken Fajita Wrap

General Specifications

Model	Description	Volts	Watts	Amps	Plug Configuration
6900A-208-GF	Sandwich Press with Grooved Top/Flat Bottom	208	5824	28.0	NEMA 6-30P
6900A-208-GG	Sandwich Press with Grooved Top/Grooved Bottom	208	5824	28.0	NEMA 6-30P
6900A-208-FF	Sandwich Press with Flat Top/Flat Bottom	208	5824	28.0	NEMA 6-30P
6900A-240-GF	Sandwich Press with Grooved Top/Flat Bottom	240	5760	24.0	NEMA 6-30P
6900A-240-GG	Sandwich Press with Grooved Top/Grooved Bottom	240	5760	24.0	NEMA 6-30P
6900A-240-FF	Sandwich Press with Flat Top/Flat Bottom	240	5760	24.0	NEMA 6-30P

Note: For International versions, contact the factory.

Dimensions

Equipment (w x d x h)	
when opened	14½" x 26½" x 28½"
when closed	14½" x 26½" x 23½"
Shipping Carton (l x d x h)	17½" x 29" x 24½"
Equipment Weight	128 lbs
Shipping Weight	133 lbs

Replacement parts are available through Nemco's 24-hour Zip Program.

Nemco reserves the right to make design, specification or model changes without notice.



Grilled Cheese on White Bread

Important Operating Information

The PaniniPro uses a combination of microwaves and hot plates to achieve fast cook times. Microwaves cause water molecules in food to vibrate, producing heat that cooks the food. If the food placed in the microwave device doesn't have enough moisture, the microwaves will not be absorbed by the water and the excess microwaves will damage the device. Microwaves and heat plates will also reduce the percent moisture content in the food the longer the microwaves and heat plates are on.

To prevent damage to the PaniniPro when running a menu with microwaves provide, AT A MINIMUM, one fresh piece of white bread (or the equivalent moisture content) in the cooking cavity for NO LONGER THAN A 30 second period. Longer cooking times require larger amounts of moisture or there will be damage to the PaniniPro.

If user is interested in warming or browning a dry food product on the PaniniPro, be sure to choose/program a cooking menu that does NOT turn on the microwaves.

Please call customer service if you have any questions.



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No Hood Required!

Nemco Food Equipment's 6900A-(VVV)-(XX) model family has been evaluated and found to comply with Section 59 of UL710B, the Standard for Recirculating Systems, formerly Section 14 of UL197, 8th Edition, Supplement SB, and paragraphs 4.1.1.2 of NFPA96, the Standard for Ventilation Control and Fire Protection of Commercial Cooking Appliances.